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IS 10065 (1981): Roasted Groundnut (Peanut) Kernels [FAD
16: Foodgrains, Starches and Ready to Eat Foods]

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IS : 10065 - 1981

Indian Standard

SPECIFICATION FOR
ROASTED GROUNDNU'
(PEANUT) KERNELS

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INDIAN STANDARDS INSTITUTION
MANAK BHAVAN, 9 BAHADUR SHAH ZAFAR MARG
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Indian Standard

SPECIFICATION FOR ROASTED GROUNDNUT (PEANUT) KERNELS

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AMENDMENT NO. 1 OCTOBER 1989
TO
**IS : 10065 - 1981 SPECIFICATION FOR ROASTED
GROUNDNUT (PEANUT) KERNELS**

(*Page 4, clause 2.1.2*) — Substitute the following for the existing clause:

‘2.1.2 Salt — Conforming to IS : 253-1985† or IS : 7224-1985‡.’

(*Page 4, foot-note marked with ‘†’ mark*) — Substitute the following for the existing foot-note:

‘Specification for edible common salt (*third revision*).’

(*Page 4, foot-note marked with ‘†’ mark*) — Insert the following foot-note at the end:

‘‡Specification for iodized salt (*third revision*).’

(*Page 5, Table 1*) — Insert the following after Sl No. (iv):

‘v) Peroxide value, meq oxygen/kg fat 10 22 of IS : 3508-1966†

(*Page 5, foot-note marked with ‘*’ mark*) — Insert the following after the existing foot-note:

‘†Methods of sampling and test for ghee (butter fat).’

(AFDC 37)

Indian Standard

SPECIFICATION FOR ROASTED GROUNDNUT (PEANUT) KERNELS

0. FOREWORD

0.1 This Indian Standard was adopted by the Indian Standards Institution on 31 December 1981, after the draft finalized by the Nutrition Sectional Committee had been approved by the Agricultural and Food Products Division Council.

0.2 Roasted groundnut (peanut) kernels are popular in India as a savoury snack. These are processed from shelled and roasted peanuts to which salt, fat and spices are added to enhance the taste.

0.3 Roasted groundnut (peanut) kernels also have a good potential for export. This highlights the need for a standard that would benefit both the consumer and the manufacturer.

0.4 While formulating this standard, necessary consideration has been given to the relevant Rules prescribed by the Government of India, under the *Prevention of Food Adulteration Act*, 1954 and the *Standards of Weights and Measures (Packaged Commodities) Rules*, 1977. This standard is, however, subject to the restrictions imposed under these, wherever applicable.

0.5 For the purpose of deciding whether a particular requirement of this standard is complied with, the final value, observed or calculated, expressing the result of a test or analysis, shall be rounded off in accordance with IS : 2-1960*. The number of significant places retained in the rounded off value should be the same as that of the specified value in this standard.

1. SCOPE

1.1 This standard prescribes the requirements and the methods of sampling and test for roasted groundnut (peanut) kernels.

*Rules for rounding off numerical values (revised).

2. ESSENTIAL INGREDIENTS

2.1 The following materials shall be used in the preparation of roasted groundnut (peanut) kernels.

2.1.1 *Groundnut (Peanut) Kernels* — Hand picked selected kernels suitable for table use, conforming to grades *HPS Bold 1*, *HPS Bold 2*, *HPS Bold 3*, *HPS Khandesh 1* and *HPS Khandesh 2* of IS : 4427-1967* shall be used. The kernels shall be free from foreign matter, such as mud and stones and from other non-edible oilseeds such as *MAHUA*, castor and *NEEM*.

2.1.1.1 In order to completely eliminate immature, shrivelled and mouldy kernels which could carry higher levels of aflatoxin, the kernels shall be finally selected either by visual inspection, inspection under ultraviolet light, electronic sorting or other means. After roasting and blanching, the peanuts shall be cleaned of all lentils, germs, over-burnt seeds, etc.

2.1.2 *Edible Common Salt* — Conforming to IS : 253-1970†.

2.1.3 *Fat* — Refined edible oils, edible hydrogenated vegetable oils, or ghee singly or in combination.

2.1.4 *Antioxidants* — As permitted under the Prevention of Food Adulteration Act 1954.

3. OPTIONAL INGREDIENTS

3.1 In addition to the essential ingredients specified in 2, any of the following powdered ingredients, conforming to the relevant Indian Standard specifications wherever available, may be added for variation in taste:

- a) Black pepper;
- b) Red chilli;
- c) Black salt (*KALA NAMAK*);
- d) *AMCHUR* (raw, dried mango); and
- e) Other spices.

4. REQUIREMENTS

4.1 *Description* — Roasted groundnut (peanut) kernels shall be prepared from clean, sound, shelled and mature peanuts which have been roasted/ parched/toasted in a hot dry medium. Thereafter the red skins may or may not be removed. The nuts may be left whole or split and the final product may be treated optionally with a small amount of fat, salt, spices, etc.

*Grading for groundnut kernels for oil milling and for table use.

†Specification for edible common salt (second revision).

4.2 Roasted groundnut (peanut) kernels shall be free from insects, insect residues, rodent hair and excreta, fungal infection, objectionable odour and rancid taste.

4.3 Roasted groundnut (peanut) kernels shall be manufactured under hygienic condition (see IS : 2491-1972*).

4.4 The material shall also comply with the requirements given in Table 1.

TABLE 1 REQUIREMENTS FOR ROASTED GROUDNUT (PEANUT) KERNELS

SL No.	CHARACTERISTIC	REQUIREMENTS	METHODS OF TEST, REF TO APPENDIX OF IS : 4684-1975*
(1)	(2)	(3)	(4)
i)	Moisture, percent by mass, <i>Max</i>	2	B
ii)	Fat, percent by mass, (on dry basis), <i>Min</i>	42	F
iii)	Acid value of extracted fat, <i>Max</i>	2	G
iv)	Aflatoxin $\mu\text{g}/\text{kg}$, <i>Max</i>	20	J

*Specification for edible groundnut flour (expeller pressed) (*first revision*).

4.5 The broken kernels in any package shall not be more than 5 per cent by mass.

5. PACKING AND MARKING

5.1 **Packing** — The material shall be packed in flexible, food grade, pouches or in suitable sealed containers.

5.2 **Marking** — The following particulars shall be marked or labelled on each container:

- Name of the material and trade-mark, if any;
- Name and address of manufacturer;
- Batch or code number;
- Net mass in grams or kilograms;
- Date of manufacture; and
- Any other details required under the Standards of *Weights and Measures (Packaged Commodities) Rules, 1977*.

*Code for hygienic conditions for food processing units (*first revision*).

5.2.1 Each container may also be marked with the ISI Certification Mark.

NOTE — The use of the ISI Certification Mark is governed by the provisions of the Indian Standards Institution (Certification Marks) Act and the Rules and Regulations made thereunder. The ISI mark on products covered by an Indian Standard conveys the assurance that they have been produced to comply with the requirements of that standard under a well-defined system of inspection, testing and quality control which is devised and supervised by ISI and operated by the producer. ISI marked products are also continuously checked by ISI for conformity to that standard as a further safeguard. Details of conditions under which a licence for the use of the ISI Certification Mark may be granted to manufacturers or processors, may be obtained from the Indian Standards Institution.

6. SAMPLING

6.1 Representative samples of the material shall be drawn and conformity of the material to the requirements of the specification shall be determined according to the procedure given in Appendix A.

7. TESTS

7.1 Tests shall be carried out as prescribed in col 4 of Table 1.

7.2 Quality of Reagents — Unless specified otherwise, pure chemicals and distilled water (see IS : 1070-1977*) shall be employed in tests.

NOTE — ' Pure chemicals ' shall mean chemicals that do not contain impurities which affect the test results.

A P P E N D I X A

(Clause 6.1)

SAMPLING AND CRITERIA OF CONFORMITY OF ROASTED GROUNDNUT (PEANUT) KERNELS

A-1. SCALE OF SAMPLING

A-1.1 Lot — All the containers in a single consignment, of the same grade, same quantity and processed at a time, shall constitute a lot.

A-1.2 For ascertaining the conformity of the material in the lot to the requirements of this specification, samples shall be tested from each lot separately.

*Specification for water for general laboratory use (second revision).

A-1.3 The number of containers to be sampled from each lot shall depend on the quantity of material in the lot and the containers in which it is packed. This shall be according to Table 2.

TABLE 2 SCALE OF SAMPLING

QUANTITY OF MATERIAL IN THE LOT (kg)	NUMBER OF CONTAINERS TO BE SELECTED		
	Containers of Less than 100 g	Containers of 100 g to 500 g	Containers of More Than 500 g
(1)	(2)	(3)	(4)
Up to 100	80	8	2
101 to 300	125	13	3
301 to 500	200	20	5
501 to 1 000	315	32	8
1 001 and above	500	50	13

A-1.3.1 These containers shall be selected at random from the lot employing procedures given in IS : 4905-1968*.

A-2. PREPARATION OF TEST SAMPLES NUMBER, OF TESTS AND CRITERIA FOR CONFORMITY

A-2.1 Each of the containers selected according to **A-1.3** shall be opened and contents examined for the requirements given in **4.1**, **4.2** and **4.5**. If each of the containers so examined is found meeting the relevant requirements, the lot shall be considered to have satisfied the specification.

A-2.2 The lot having been found satisfactory according to **A-2.1** shall be further tested for the chemical requirements given in **4.4**. For this purpose, from each of the selected containers, an approximately equal quantity of the material shall be taken so as to make a composite sample of about 600 g. This sample shall be divided into three equal parts and transferred to clean and dry glass containers, sealed air-tight and marked with full details of sampling, such as date of sampling, batch or code number, name of the manufacturer and other important particulars of the consignment. One of these composite samples shall be for the purchaser, another for the supplier and the third for the referee.

*Methods for random sampling.

A-2.2.1 Referee Sample — Referee sample shall consist of the composite sample marked for this purpose and shall bear the seals of the purchaser and the vendor. This shall be kept at a place agreed to between the purchaser and the vendor so as to be used in case of a dispute.

A-2.3 All the requirements given in 4.4 of the specification shall be tested on the composite sample.

A-2.4 The lot shall be declared as conforming to the requirements of the specification if all the test results on the composite sample meet the relevant requirements.

(*Continued from page 2*)

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**INDIAN STANDARDS
ON
NUTRITIOUS FOODS**

IS :

3137-1974 High-protein mixes for use as food supplement (*first revision*)
4684-1975 Edible groundnut flour (expeller pressed) (*first revision*)
4874-1968 Edible cottonseed flour (expeller pressed)
4875-1975 Edible groundnut flour (solvent extracted) (*first revision*)
4876-1968 Edible cottonseed flour (solvent extracted)
6108-1971 Edible sesame flour (solvent extracted)
6109-1971 Edible sesame flour (expeller pressed)
7021-1973 Protein-rich food supplements for infants and pre-school children
7481-1974 Method for determination of protein efficiency ratio (PER)
7482-1974 Protein-based beverages
7487-1974 Protein-rich biscuits
7835-1975 Edible medium-fat soya flour
7836-1975 Edible low-fat soya flour
7837-1975 Edible full-fat soya flour
8211-1976 Edible soya protein isolate
8212-1976 Edible groundnut protein isolate
8220-1976 Protein rich concentrated nutrient supplementary foods
8222-1976 Edible leaf protein concentrate
8664-1977 Edible coconut flour (expeller pressed)
8665-1977 Protein fortified bread
8676-1977 Edible coconut flour (solvent extracted)
8677-1977 Edible sunflower seed flour (solvent extracted)
8678-1977 Vegetable protein-based yoghurt (vegetable curds)
9037-1979 Peanut butter
9038-1979 Reconstitutable protein beverage powder
9039-1979 Edible sunflower seed grits
9071 Code of practice for control of aflatoxin in groundnuts :
 (Part I)-1979 Harvesting, transport and storage of groundnut kernels
 (Part II)-1979 Plant storage and processing flour and oil
9095-1979 Protein chewy candy
9216-1979 Glossary of common terms relating to nutrition and nutritious foods
9487-1980 'Ready-to-eat' protein-rich-extruded foods
9488-1979 Edible coconut protein concentrates

INTERNATIONAL SYSTEM OF UNITS (SI UNITS)

Base Units

Quantity	Unit	Symbol
Length	metre	m
Mass	kilogram	kg
Time	second	s
Electric current	ampere	A
Thermodynamic temperature	kelvin	K
Luminous intensity	candela	cd
Amount of substance	mole	mol

Supplementary Units

Quantity	Unit	Symbol
Plane angle	radian	rad
Solid angle	steradian	sr

Derived Units

Quantity	Unit	Symbol	Definition
Force	newton	N	1 N = 1 kg.m/s ²
Energy	joule	J	1 J = 1 N.m
Power	watt	W	1 W = 1 J/s
Flux	weber	Wb	1 Wb = 1 V.s
Flux density	tesla	T	1 T = 1 Wb/m ²
Frequency	hertz	Hz	1 Hz = 1 c/s (s ⁻¹)
Electric conductance	siemens	S	1 S = 1 A/V
Electromotive force	volt	V	1 V = 1 W/A
Pressure, stress	pascal	Pa	1 Pa = 1 N/m ²

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